

L3 ANSWER 1 OF 1 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 1981-67444D [37] WPIDS
TITLE: Production of lactic bacteria for cheese-making - by
culturing strains in solid, phospholipid complex-containing
medium and observing phospholipase activity.
DERWENT CLASS: D13 D16
PATENT ASSIGNEE(S): (UGLI-R) UGLICH BUTTER CHEES
BASIC ABSTRACT:

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Lactic bacteria are prepared for cheese-making by: culturing test strains at
optimum temperature in a prepared nutrient medium for 24 hrs; transferring
to a solid indicator medium containing hydrolysed milk, agar and 2-4% of a
neutral phospholipid complex containing 35-40% pure phospholipids; culturing the
strains for a further 24 hrs; and observing the development of the strains
for phospholipase activity.

The method enhances the quality of cheese produced by reducing the
fermentative hydrolysis of the phospholipid components.

In a pref. process, egg yolk is used as the phospholipid complex;
and the bacterial strains used are selected pref. by the size of the
hydrolysis zones developed in the 24 hr. culture period, as follows:
Streptococcus diacetylactis 0.5-5mm; Streptococcus lactis 0.5-6mm; and
Streptococcus cremoris and paracitrovorus 0.5-3mm.